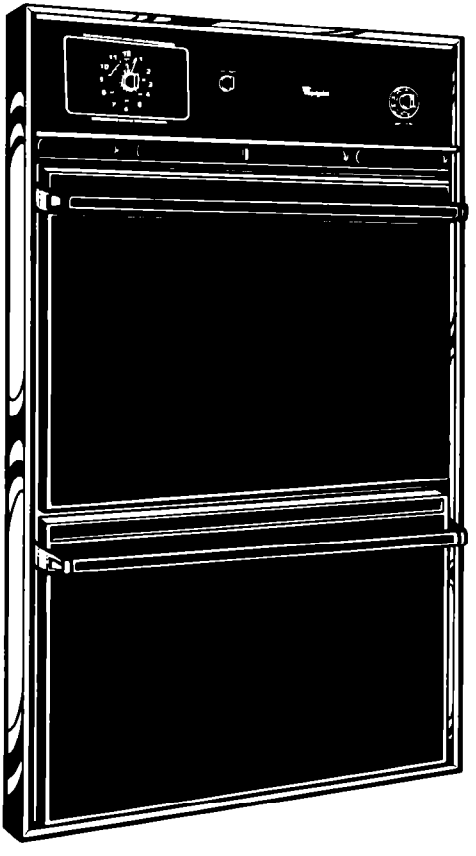
use&care guide

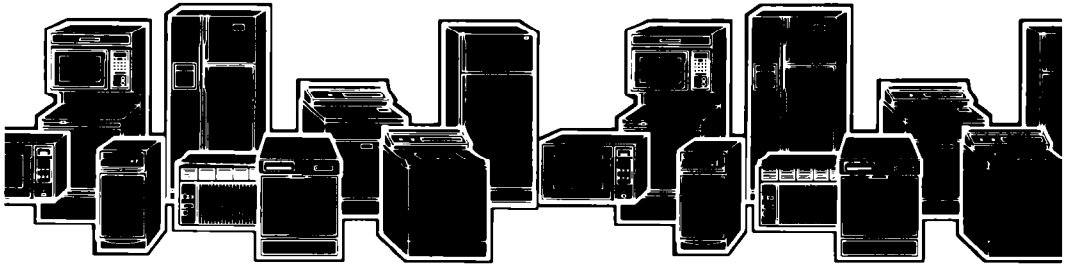


Whirlpool

BUILT-IN GAS OVEN

Model SB100PSR/ER

ave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers,



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Before you use your oven

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your oven.

Read this Use & Care Guide and the Cooking Guide for important safety information.

• FOR YOUR SAFETY •

TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• FOR YOUR SAFETY •

IF YOU SMELL GAS:

1. **OPEN WINDOWS.**
2. **DON'T TOUCH ELECTRICAL SWITCHES.**
3. **EXTINGUISH ANY OPEN FLAMES.**
4. **IMMEDIATELY CALL YOUR GAS SUPPLIER.**

• FOR YOUR SAFETY •

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your oven installed by a qualified installer.
- Having your oven installed and leveled in a wall or cabinet that will hold the weight.
- Having your oven properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your oven properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the oven is not used by children or anyone unable to operate it properly.
- Using the oven only for jobs expected of a home oven.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS

WARNING – When using your oven, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the oven, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the oven. Children could be burned or injured while climbing on it.
3. **KEEP** children away from the oven when it is on. The oven walls, racks and doors can get hot enough to cause burns.
   - Put oven racks where you want them before turning on the oven. Heated racks could cause severe burns.
   - Let steam and hot air escape from the oven before removing food to prevent burns.
4. **DO NOT** use the oven to heat a room. Persons in the room could be burned or injured, or a fire could start.
5. **DO NOT** wear loose or hanging garments when using the oven. They could ignite and you could be burned.
6. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
7. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.
8. **DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
9. **MAKE SURE** the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. This will prevent hazardous build-ups of food. Heavy splattering and spill-overs left in the oven can ignite and burn you.

continued on next page

10. **GREASE** is flamable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around the broiler oven or in the vents.** Wipe spill-overs immediately.

11. **NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.

12. **DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

13. **DO NOT** use oven for storage. Stored items and oven could be damaged if oven is turned on accidentally.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here...

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from the plate located as shown).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place.

Model Number

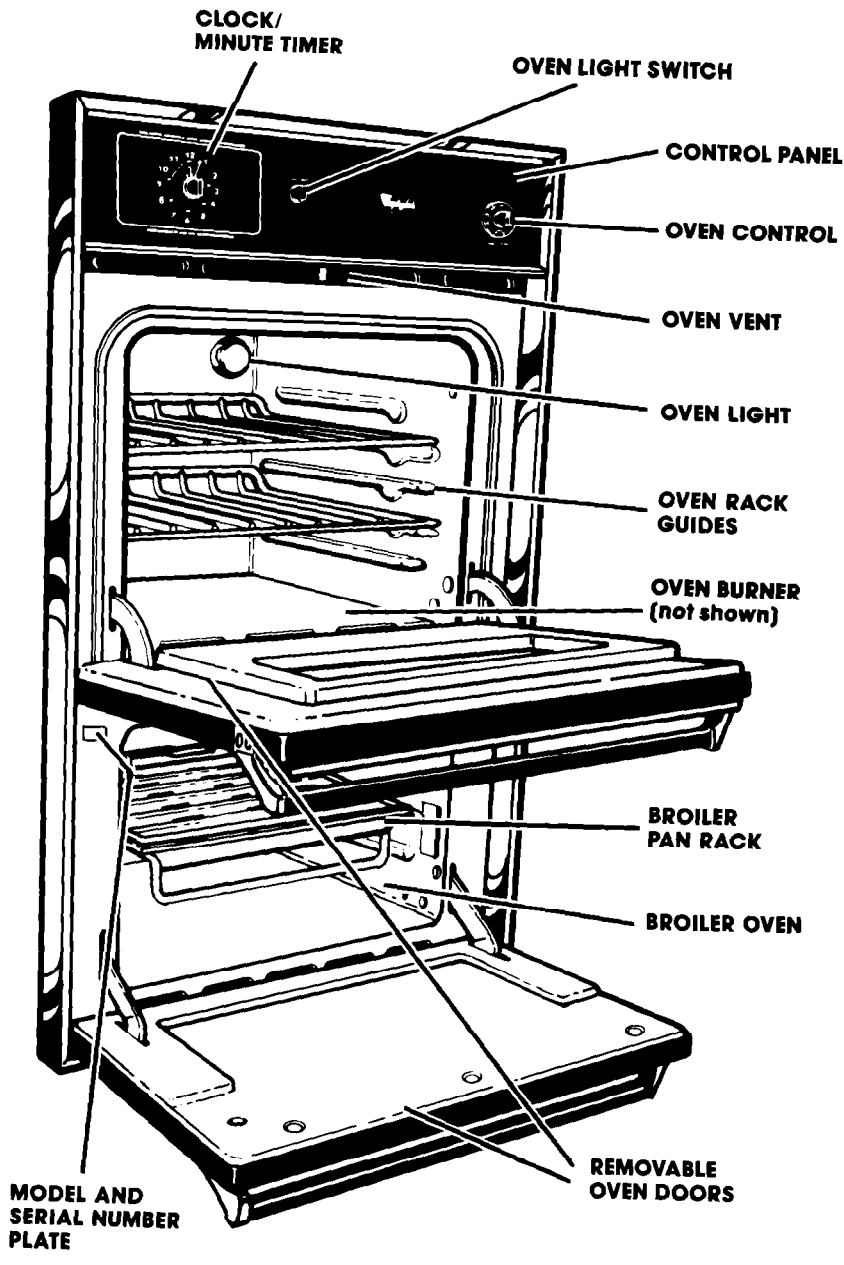
Serial Number

Purchase Date

Service Company Phone Number

Parts and features

Model SB100PSR/ER

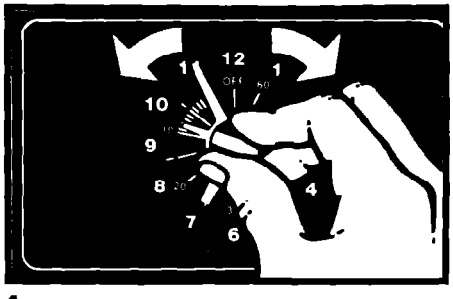


Using your oven

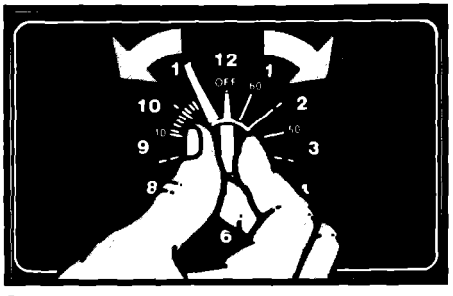
This oven is equipped with either a standing oven pilot or electronic ignitor. Standing pilots must be lit initially with a match following the directions on page 9. The oven pilot will remain lit when the burner is turned off. To turn the oven burner on again, just turn the oven control to a temperature setting or BROIL and the oven will light.

Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn in either direction until clock shows the right time of day.

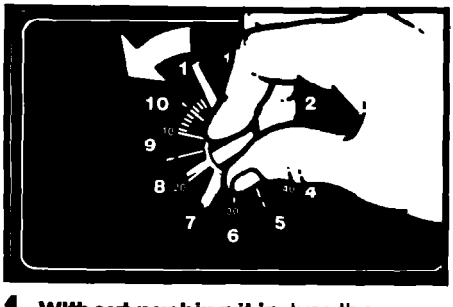


2. Let the Minute Timer Knob pop out. Turn in either direction until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

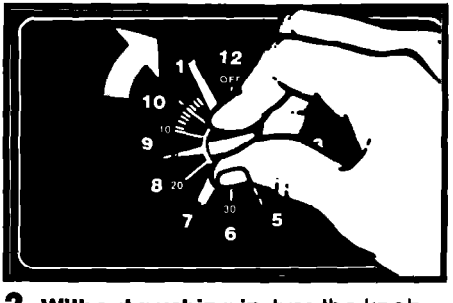
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the hand passes the setting you want.



2. Without pushing in, turn the knob back to the setting you want.

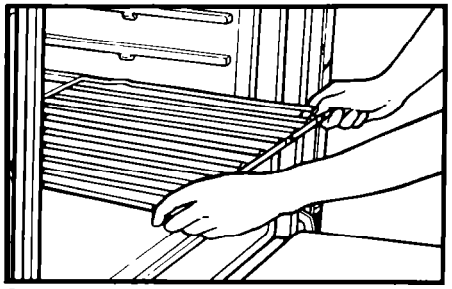
When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

Using the Oven Control

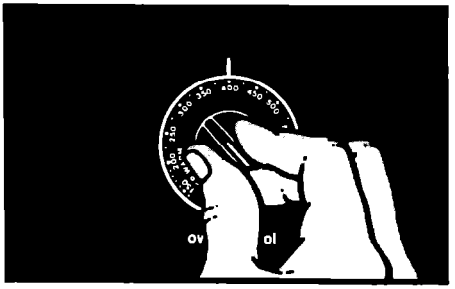
The oven control is used to control the upper oven temperature or to broil in the lower broiler oven. Baking and broiling can not be done at the same time.

Baking

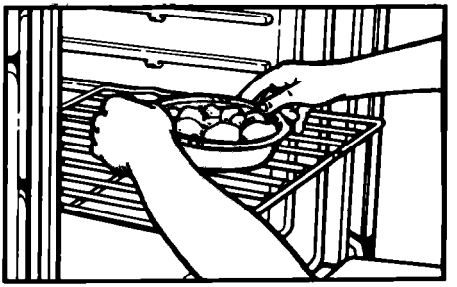


1. Position the racks properly **before** turning on the oven. **To change rack position,** pull rack out to stop, raise front edge and lift out.

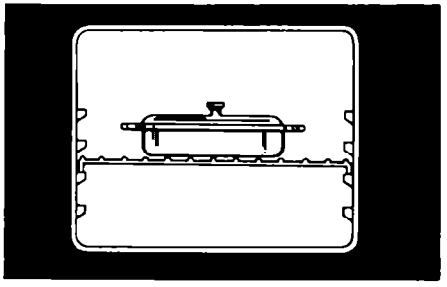
Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."



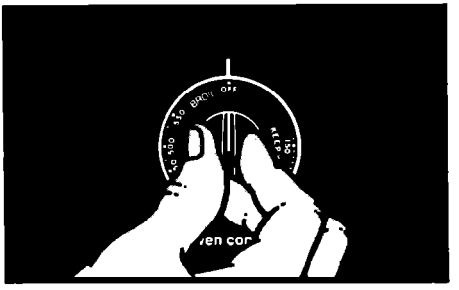
2. Set the Oven Control to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.



3. Preheat the oven for 10 minutes before adding food. **NOTE: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**



4. During baking, the oven burner will turn on and off to maintain the temperature setting.

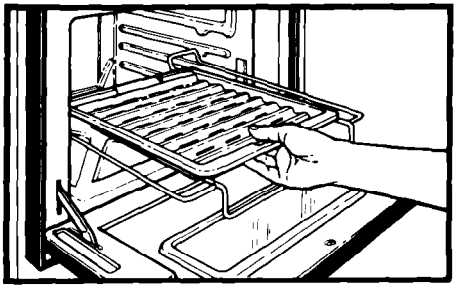


5. When baking is done, turn the Oven Control to OFF.

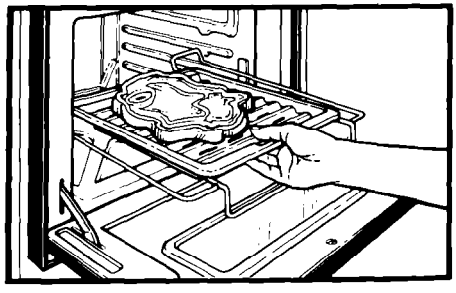
WARNING: If the flame should go out while cooking, or if there is a strong gas odor, turn the oven burner OFF. Wait five minutes for gas odor to disappear before relighting burner. IF GAS ODOR IS STILL PRESENT, SEE SAFETY NOTE ON PAGE 2.

Broiling

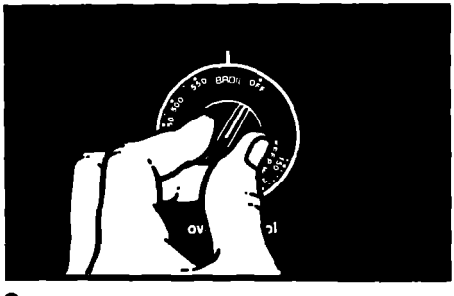
The Broiler Oven is located below the oven. **Always broil with both oven doors completely closed.**



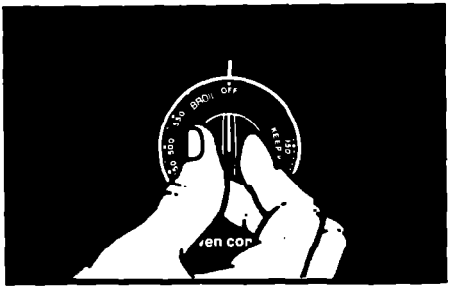
1. Position the broiler pan rack **before** turning on the broiler. See pan placement chart in the "Cooking Guide" for recommended pan position.



2. Place food on the broiler pan.



3. Set the Oven Control to BROIL. The broiler will automatically light in 50-60 seconds.

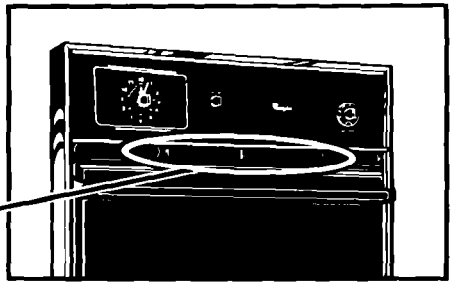


4. When broiling is done, turn the Oven Control to OFF.

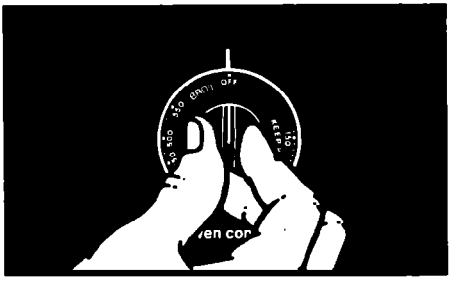
DO NOT PREHEAT THE BROILER OVEN BEFORE USING. COMPLETELY CLOSE BOTH OVEN DOORS BEFORE BROILING.

The Oven Vent

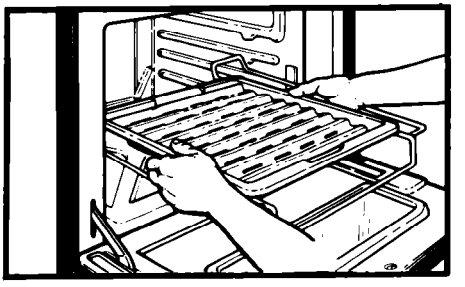
Hot air and moisture escape from the oven through a vent located under the control panel. **Do not block vent.** Poor baking will result.



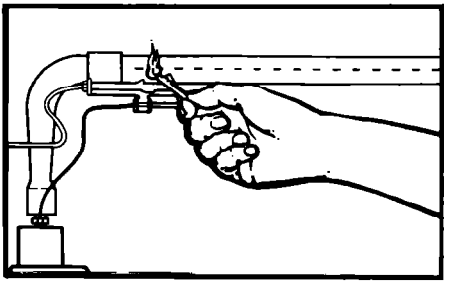
Lighting Standing Oven Pilot



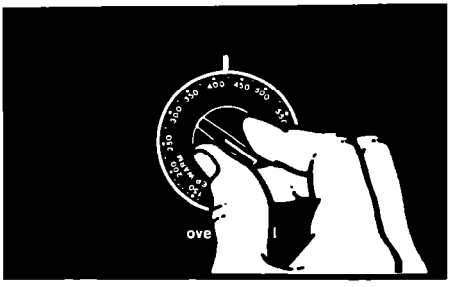
1. Make sure the oven control is OFF.



2. Open the lower oven door and remove the broiler pan rack from the broiler oven.



3. Hold a lit match over the oven burner pilot located at the rear of the burner.



4. After the oven burner pilot is burning steady, check burner lighting by turning the Oven Control to a temperature above 140°F (60°C). The burner will take 50-60 seconds to light.

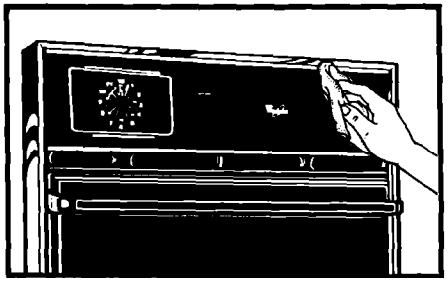
5. Replace the broiler drawer.

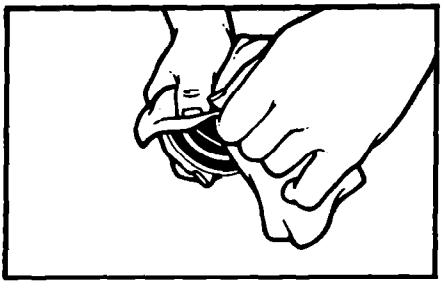
WARNING: Do not attempt to light the oven burner during a power failure. Personal injury could result.

Caring for your oven

Control Panel

WARNING: To avoid burns, first make sure the control is OFF and the ovens are COOL.





1. Pull knobs straight off.
2. Use warm soapy water, baking soda and a damp soft cloth or spray glass cleaner to wipe the control panels. Rinse and wipe dry.
3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth or follow directions provided with glass cleaner. Rinse well and dry.

   CAUTION: Do not soak or use abrasive cleansers. They could rub off the markings.
4. Push the knobs straight back on. Make sure they point to OFF.

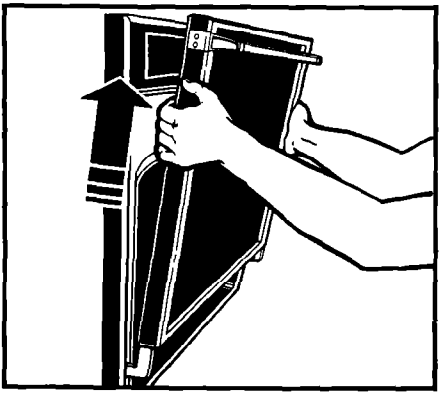
The Oven Doors

Removing the oven doors will make it easier to clean the ovens.

1. **WARNING: To avoid burns, be sure the ovens are OFF and COOL.**

   Open a door to the first stop position.
2. Hold the door at both sides and lift off of hinges at bottom corners of door.
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

   Push the door down evenly. The door will close only when it is on the hinges correctly.



Standard Oven Cleaning

The Standard Oven has to be hand cleaned. Use warm soapy water and steel wool pads and a commercial oven cleaner. See "Cleaning Chart" for further instructions.

Do not allow commercial oven cleaner to contact the oven seals, thermostat or exterior surfaces of the oven. Damage will result.

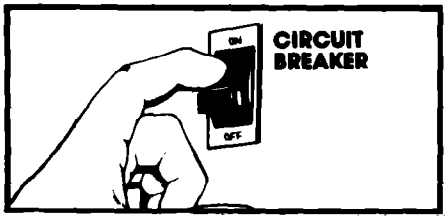
Cleaning Chart

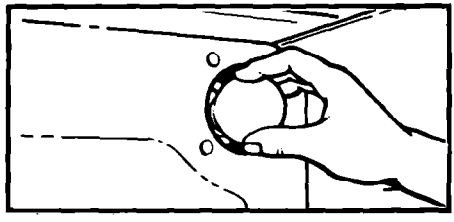
WARNING: To avoid burns, be sure all controls are OFF and the oven is COOL.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrub pad for stubborn spots.	• Wipe off regularly when both ovens are cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish.** • **Do not use abrasive or harsh cleansers.**
Broiler pan, grid and rack	Warm soapy water or a soapy steel wool pad	• **Clean after each use.** • Wash pan, grid and rack with other utensils. • **After broiler oven is cool,** wipe interior with warm damp cloth. For stubborn spots, use a soapy steel wool pad.
Control knobs	Warm soapy water and soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Warm soapy water and plastic scrub pad.	• Wash, rinse and dry well. Use plastic scrub pad for stubborn areas.
Oven door glass	Spray glass cleaner; warm soapy water and soft cloth.	• **Make sure oven is cool.** • Follow directions provided with cleaner. • Wash, rinse and dry well.
Standard oven or broiler oven	Warm soapy water or soapy steel-wool pad. Commercial oven cleaners.	• Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Rinse well with clear water. • Use in well ventilated room. • **Do not allow commercial oven cleaner to contact the oven seals, thermostat or exterior surfaces of the oven. Damage will occur.**

Changing the Oven Light

The oven light in the upper oven will **only** come on when you turn the Oven Light switch on the control panel. Turn it again to turn off the light.





1. **WARNING: To avoid possible shock hazard, turn off electric power at the main power supply.**

2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb. Turn the power back on at the main power supply.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the oven properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the oven blocked? **Do not block the air flow to and around the oven.**
- Is the Oven Control turned to a temperature setting or BROIL?

If burner fails to light:

- Is the oven connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?

If cooking results aren't what you expected:

- Is the oven level?
- Are you using pans recommended in the **"Cooking Guide"?**
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. . (800) 253-1301
Michigan ..... (800) 632-2243
Alaska & Hawaii (800) 253-1121

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool TECH-CARE FRANCHISED SERVICE

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES-HOUSEHOLD-MAJOR-SERVICE & REPAIR
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES-MAJOR-REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS-SERVICING
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 US-33, North
Benton Harbor, MI 49022

*If you must call or write, please provide: *model number, serial number,* date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

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Notes

Notes

Whirlpool
Home Appliances

Making your world a little easier.

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atic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microw